

# Nevadan in New York Careless With Money

## WOMEN STUDENTS TAKE PRACTICAL COURSES TODAY

This is the latest story about Nevada and Nevadans which finds its way westward through the columns of a New York newspaper, says the Elko Independent. Michael Cochran, of Minn. Nevada, visited

in the metropolis of the United States a few days ago and put up at a hotel.

A chambermaid found \$25,000 in a roll of money under a pillow in a room occupied the night before by Cochran.

It was about the middle of the forenoon Saturday that the maid made her find, and by that time Cochran had checked out and left. His baggage was traced to the Grand Central station, where all clews disappeared, until late in the afternoon, when a long distance call

from Albany asked the management of the hotel if the money had been found. It had. The voice at the other end of the wire seemed glad to hear it.

He arrived at the hotel the following day and his money was handed to him. He then asked to see the maid, and when she appeared he peeled off a \$1000 bill which he handed to her.

Watch loaned to carry while your own is being repaired by the expert watchmaker, Emil Merman. Next to the Kind Co. adv. if

(By Associated Press) BERKELEY, Cal., Nov. 18.—Women students at the University of California are taking up professional training and enrolling in practical courses in such large numbers that Dean Lucy Stebbins recently warned them not to lose sight of the value of "good fundamental training in academic subjects."

Nearly one-fourth of the students in the college of medicine are women. The college of agriculture has a 4 per cent enrollment of women students and jurisprudence 7 per cent. Seventy-five per cent of the students in the courses in social economics are women.

### TAX NOTICE

The first installment of 1920 taxes is now due and payable at the treasurer's office. Taxes will be delinquent on the first Monday in December. L. E. GLASS, Treasurer of Nye County, Nevada. 44-1f.

### NOTICE TO CREDITORS

In the District Court of the Fifth Judicial District of the State of Nevada, in and for the County of Nye.

In the matter of the Estate of Natale Bonoforte, Deceased. Notice is hereby given, that the undersigned has been duly appointed and qualified by the District Court of the Fifth Judicial District of the State of Nevada, in and for the County of Nye, as Administrator of the Estate of Natale Bonoforte, late of said County, deceased.

All creditors having claims against said estate are required to file the same with the court, with vouchers attached, with the Clerk of the Court, within 40 days of the first publication of this notice.

Dated November 10, 1920.

TURE CAMOSSA, Administrator.

FRANK T. DUNN, Attorney. Date of first publication, November 10, 1920. Nov. 12-16 D-10.

### NOTICE TO CREDITORS

In the District Court of the Fifth Judicial District of the State of Nevada, in and for the County of Nye.

In the matter of the Estate of Bosko Tolosovich, Deceased. Notice is hereby given, that the undersigned has been duly appointed and qualified by the District Court of the Fifth Judicial District of the State of Nevada, in and for the County of Nye, as Administrator of the Estate of Bosko Tolosovich, late of said County, deceased.

All creditors having claims against said estate are required to file the same with the court, with vouchers attached, with the Clerk of the Court, within 40 days of the first publication of this notice.

Dated November 10, 1920.

H. W. ALBERT, Administrator.

FRANK T. DUNN, Attorney. Date of first publication, November 10, 1920. Nov. 12-16 D-10.

**THERE** is a big difference between Calumet and all other Baking Powders.

**First**—you see it in the cost. Calumet is sold at a moderate price.

**Then**—you observe it in use. Calumet has more than the usual leavening strength, therefore less is required.

**Next**—you notice it in raising quality—in the evenness—lightness and texture of your bakers. They look better—finer grained.

"S-o-m-e Biscuit!"



"BEST BY TEST"

## CALUMET BAKING POWDER

**Finally**—what a difference in the taste. There is a deliciousness, a goodness that can be had in no other manner. Biscuits, pies, cakes, muffins, doughnuts—never were so tasty—so satisfying.

And then there is the satisfaction of knowing that Calumet is made in the World's largest, best equipped and cleanest Baking Powder Factories.

A pound can of Calumet contains full 16 oz. Some baking powders come in 12 oz. cans instead of 16 oz. cans. Be sure you get a pound when you want it.

### Calumet Biscuit

Recip.  
4 cups of sifted pastry flour, 4 level teaspoons Calumet Baking Powder, 1 level teaspoon of salt, 2 rounded tablespoons of butter or lard, ½ cup of milk, ½ cup of water. Then mix in the regular way.

Calumet Biscuit

4 cups of sifted pastry flour, 4 level

teaspoons Calumet

Baking Powder, 1

level teaspoon of

salt, 2 rounded

tablespoons of but-

ter or lard, ½ cup

of milk, ½ cup of

water. Then mix in

the regular way.

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